

ACI732S/BLS

2 ZONE INDUCTION COOKER

Note: Please read these instructions carefully before using the hob.

Your safety and that of others is very important.

This manual and the appliance itself provide important safety messages, to be read and always observed

IMPORTANT SAFEGUARD:

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following:

1. Read all instructions carefully.
2. Switch off the induction cooker in case of any crack on the cook-top panel.
3. The appliance must be disconnected from the power supply before moving it.
4. To reduce the risk and damage, this plug should fit into an individual outlet. The rated electrical current is not less than 15A. Before using the cooker, check if voltage indicated corresponds with the convenience outlet.
5. Do not use any appliance with a damaged cord or plug. If the cord is damaged, please send it to service station to repair.
6. The power cable must be long enough for connecting the appliance to the power supply.
7. Do not use multi-sockets or extension cords.
8. Do not pull the appliance's power cable.
9. Do not use the cooker on any metal table.
10. Keep curtains, furniture, flammable materials, etc. away from the cooker and from the convenience outlet where the cooker is plugged.
11. Do not touch the cooker and the power plug with wet hands.
12. Do not block the ventilation vent of the cooker. Keep a minimum distance of 10cm to 20cm from the wall or from other items.
13. Do not cover gas vent during cooking.
14. Do not insert objects like wires or tools into the ventilation slots, this may cause electric shocks.
15. The cooker will heat up during cooking. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away unless continuously supervised.
16. The appliance is designed solely for domestic use for cooking food, No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
17. Unattended cooking on hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, butt switch off the appliance and then cover flame. E.g. with a lid or a fire blanket

Danger of fire: do not store items on the cooking surfaces.

18. Do not use steam cleaners
19. Metallic objects such as knives, forks, spoons and lids should not be placed on the cooker surface since they can get hot.
20. Scientific tests have proven that cookers are safe to use. However, persons with a pacemaker should keep a minimum distance of 60cm from the unit while using, or consult doctor if necessary..
21. To protect against electric shock, do not immerse the Induction cooker in water.
22. Before heating the tinned food, uncap the cover
23. Do not cook with an empty pot.
24. Do not operate the unit on gas stoves.
25. Do not place the unit on cloth or carpet to avoid gas vent being block.
26. Do not use sharp object to touch with the control panel.

SAVE THIS INSTRUCTION

COOKWARE SELECTION

IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM". Place the pot on the required cooking zone before switching the hob on.

Using suitable pots, the cooking zones cannot be used at temperatures below 10°C.

Pan material and size requirement

Material: Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots

Size: Bottom diameter from 12cm to 26cm.

Aside from the mentioned recommended pots, do not try to use other pots instead (especially pressure sensors vessels.)



Stainless steel pot



Iron blast pan



Magnetic stainless steel pan



Magnetic stainless Iron pan



Iron board pan

INSTALLATION OF THE BUILT-IN TWIN PLATE INDUCTION COOKER

1. Make sure the cabinet is ventilated.
2. Upper and lower (front and rear) separation panel and filter are needed for the installation.
3. Separation panel can stop things from getting in. It can also prevent the temperature in the cabinet from getting in.
4. Leave enough space for the power cable to get in. Waterproof two-sided plastic strip to be used around the installation hole.
5. The filter is using punch hole metal or wood board.
6. Open an air inlet in the front or open one below the fan. One air inlet is enough.
7. Total area of the air outlet should be larger than that of the air inlet. The air outlet should be kept clear at all times.
8. Installation should be done by qualified professionals to ensure safety operation of the stove.

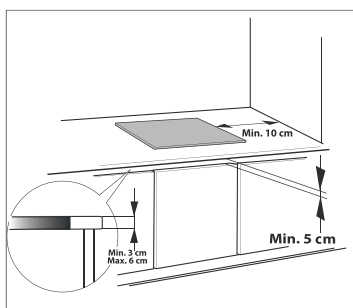
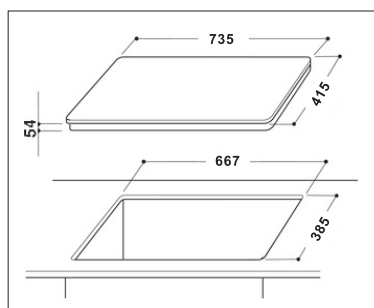
INSTALLATION INSTRUCTIONS (FOR BUILT-IN USAGE):

1. For ventilation purposes, there should be no less than 250mm high empty space under the unit body.
2. Air vent under the unit must be well circulated.
3. If the unit is not flat after built-in, press the edge of glass plate so that the sponge strip can touch the table top.

INSTALLATION INSTRUCTIONS:

Product Size(mm) (L*W*H) 735*415*60mm

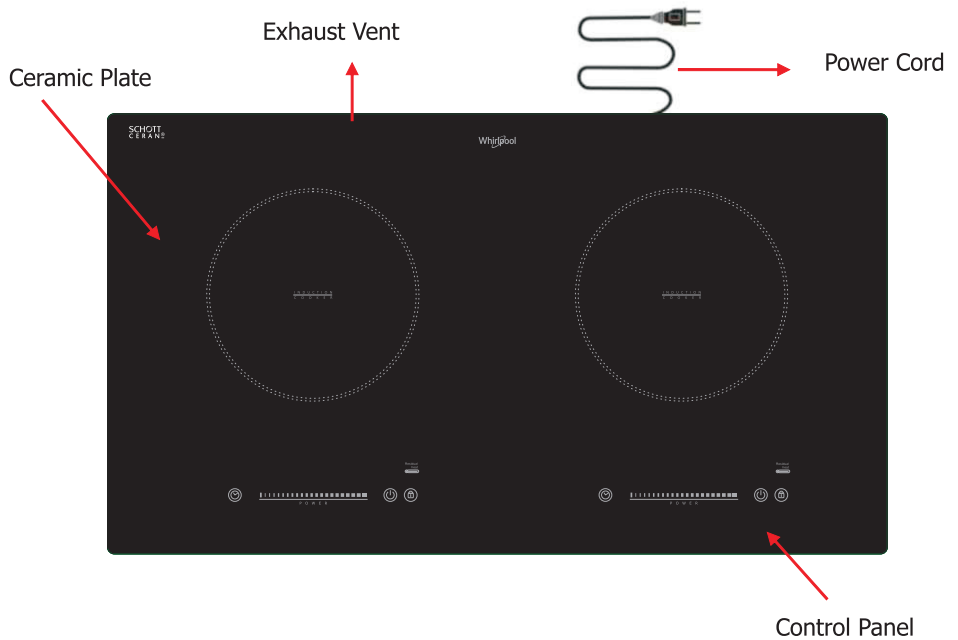
Built-in Size(mm) (L*W) 667*385mm



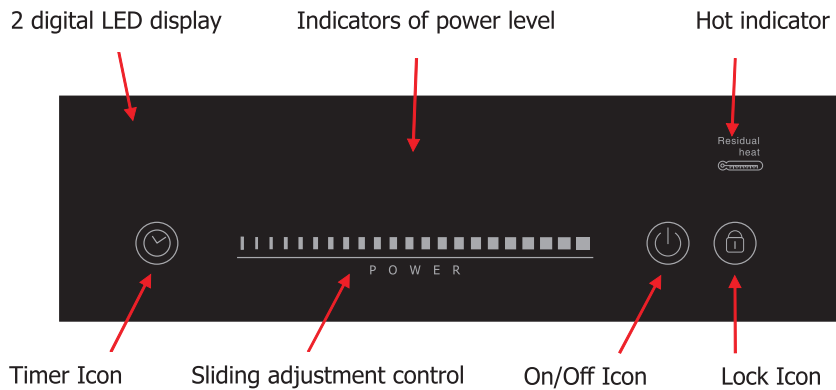
Notice:

- There should not be any obstacles surrounding the unit.
- Make sure power plug is accessible after installation. Power outlet must be earthed.
- Air vent under the unit must be well circulation. Circulation between space under the unit and room atmosphere should be presented.

PRODUCT CONFIGURATION



CONTROL PANEL:



2. How to use

1. On/OFF:

Switch on the main power switch of the unit, a “Beep” will be sound. Place the cookware in the center of the ceramic plate. Press “On/Off” key once and the indicator of “On/Off” turns red, representing the unit is in standby mode. When the temperature of top plate is hot, the residual heat indicator will light up, if not, it will go out.

2. Power setting (Both for left and right zone):

Press the slider control when the unit is in standby mode, the display will show “H3” and level 3 indicators will light up, representing the default power level is 3. With the slider control, user can slide finger left or right to set the desired power levels.

A total of 10 power levels can be adjusted from 400W to 2200W. The display will show H1, H2, H3, H4, H5, H6, H7, H8, H9, HH respectively. Please see detail as below table.

Power Level	1	2	3	4	5	6	7	8	9	10
Power	400	600	800	1000	1200	1400	1600	1800	2000	2200

3. Power Management

The hob is default with maximum power at 3400W. When 2 zones are operate simultaneously and the total power has reached the maximum level at 3400W, the hob will automatically adjusts distribution to ensure the limit is never exceeded. For example, if the first zone is set at level 6, the second zone will limit to level 9 to prevent over-load problem.

4. Timer Function:

Press the “Timer” key when the unit is working. The digital display shows “30”, unting down when time display stops flashing. To cancel timer, press this key again. representing the default time is 30 minutes. User can slide left and right to set for the desired time from 1 minute to 6 hour. The timer indicator will display “01-99” when the timer setup is from 1 to 99 minutes and the timer indicator will display “2h-6h” when the timer setup is from 2 to 6 hours. Timer will start counting down when time display stops flashing. To cancel timer, press this key again.

5. Child-Lock Function:Iron board pan

Press this key to lock all settings at “Heating” mode or “Timer” mode. Under “Lock” status, induction cooker would not respond to any key press. Press this key for 3 seconds to unlock “Lock” status.

TROUBLE SHOOTING:

Please check the following table before calling for service, below are common error and the checks to perform.

TROUBLES	CHECK POINTS	REMEDY
No response after pressing the "Power" key.	<ul style="list-style-type: none"> • Is the electricity in suspension? • Is the fuse broken down? • Is the plug connected firmly? 	<ul style="list-style-type: none"> • Use after resuming the electricity • Check the root causes carefully. If the problem cannot be fixed, Bring the unit to nearest authorized service center
Heating being interrupted in normal use and a "Beep" will be heard.	<ul style="list-style-type: none"> • Incompatible cookware or no cookware is used? • Is the cookware not properly placed from the center of the heating zone? • Is the cookware being heated but continually being removed? 	<ul style="list-style-type: none"> • Replace compatible cookware for the induction cooker • Place the cookware at the center of the defined heating zone • Place a cookware inside the heating zone
No operation during the heating being in use.	<ul style="list-style-type: none"> • Is the cookware empty or the temperature is too high? • Is the air intake/ exhaust vent clogged or dirt has accumulated? • Is the unit working over 2 hours without any external instruction? 	<ul style="list-style-type: none"> • Please check whether the appliance is being misused • Remove the stuff clogging of the air intake/ exhaust vent. Operate the appliance after cooling down • Reset the cooking mode or use timer function
Error codes occur	<ul style="list-style-type: none"> • E0 Inner circuit error • E1 No pan or the pan is not suitable • E2 IGBT is overheat • E3 Input voltage is too high • E4 Input voltage is too low • E5 Top sensor open circuit/short circuit • E6 IGBT sensor open circuit/short circuit • E7 the plate overheat or NTC2 failure protection 	<ul style="list-style-type: none"> • When showing error signal E1, E2 and E7, please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally. When showing E0, E3-E6, please contact service Centre for checking and repairing.

If the above remedies are not able to fix the problem, unplug the appliance immediately and contact our service center for inspection and repair. To avoid any danger and damage on the appliance, never disassemble or report it by yourselves. .

CAUTION:

- Do not leave an empty cookware on the Induction Cooker.
- If STIR-FRYING with little oil in the pot, don't overheat the oil, otherwise it might burn easily.
- If FRYING, the volume of the oil in the pot should be not less than 0.9 liter since little oil might burn easily.

CLEANING AND MAINTENANCE:

1. After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
2. Before cleaning, switch off the main power and disconnect the power plug.
3. Any stain on the cook-top surface must be clean off immediately before re-use.
4. Sugar or foods with high sugar content damage the hob and must be immediately removed.
5. Salt, sugar and sand could scratch the glass surface.
6. Cleaning must be done after each use, wipe with a dry cloth. If stain remains, clean with a moist sponge soaked with mild soap and wipe with a moist cloth.
7. For any dust and dirt remain on the exhaust vent, clean it by brush or cotton stick regularly.
8. Do not immerse induction cooker into the water.
9. Do not clean cook-top with any rough cloth or abrasive tool.
10. Do not use organic chemicals such as Benzene.
11. Do not pull out the power cord directly during operation. To extend the appliance's lifespan, switch off the "On/OFF" button before pull out the power cord.
12. Plug out the power cord after the fan has stopped, as this fan is still in operation even after use to cool down the cooking panel.
13. Please pull out the power cord and put it away when not in used for long periods.
14. Some models have structural design against cockroaches. If needed, items such as mothball to expel the cockroaches may be placed nearby.

Note: Cook-top panel may be discolored due to one of the following situations. Operation of induction cooker would not be affected.

- Overheating or burning empty cookware
- Spillage not cleaned immediately
- Cookware not clean
- Long period of usage